

Joanie Von

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CORE SKILLS

Cuisine Styles

Asian Fusion • French • Italian

Kitchen Skills

Plating • Butchery • Sauce-making

Operations

Supplier Negotiation • Inventory Management • Catering • HACCP

Soft Skills

Quality Control • Time Management • Training

PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Private Chef — Rowe, Kirlin and Cormier (2018-05-03 - Present)

- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Catered private events for up to 68 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.

Sous Chef — Weber - Lueilwitz (2025-11-09 - 2025-11-23)

- Catered private events for up to 203 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.

Executive Chef — Hoppe - Weissnat (2014-03-20 - 2025-08-22)

- Catered private events for up to 290 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Sous Chef — Maggio Inc (2016-06-27 - 2018-03-28)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Catered private events for up to 141 guests with 95%+ client satisfaction.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

PROJECTS

vere vivo trans - Synchronised systematic structure

apto - User-centric executive local area network <https://twin-monster.org/>

careo cuius verecundia - Customer-focused heuristic hierarchy

EDUCATION

Diploma in Culinary Arts, Leffler - Cartwright Institute (2021)